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Waffle HouseŽ Waffles

It was two friendly Atlanta, Georgia neighbors who got together in 1955 to build the first Waffle House in their eventual 1200-restaurant chain. With the dimpled breakfast hotcake as a signature item (and this is 3 years before IHOP was founded!), the privately-held chain grew into 20 Southern U.S. states. Today tasty food at rock-bottom prices, plus 24-hours-a-day service, makes Waffle House a regular stop for devoted customers any time of the day or night. And don't even think about referring to your server as a waitress; they're called

“associates.”

For the best clone of the 45-year-old secret formula for these waffles you really should chill this batter overnight in the fridge as they do in each of the restaurants. But, hey, sometimes you just can't wait, right? If you need instant gratification, the recipe still works fine if you cook up the waffles the same day. At least wait for 15-20 minutes after you make the batter so that it can rest and thicken a bit. That'll give you time to search for the waffle iron and heat it up. Also, you might need some time to dust it off.

1 1/2 cups all-purpose flour

1 teaspoon salt

1/2 teaspoon baking soda

1 egg

1/2 cup plus 1 tablespoon granulated
sugar

2 tablespoons butter, softened

2 tablespoons shortening

1/2 cup half & half

1/2 cup milk

1/4 cup buttermilk

1/4 teaspoon vanilla

1. Combine flour, salt and baking soda in a medium bowl. Stir to combine.
2. Lightly beat the egg in another medium

bowl. Add the sugar, butter, and shortening and mix well with an electric mixer until smooth. Add the half & half, milk, buttermilk and vanilla. Mix well.

3. Add the dry flour mixture to the wet mixture while beating. Mix until smooth.

4. Cover and chill overnight. (You can use batter right away if you like, but a good 12-hour chill makes the batter better.) 5. Rub a light coating of

vegetable oil on a waffle iron. Preheat the waffle iron. Leave the batter out of the refrigerator to warm up a bit as your waffle iron is preheating.

6. Spoon $\frac{1}{3}$ to $\frac{1}{2}$ cup of batter into the waffle iron and cook for 3 to 4 minutes

or until the waffles are light brown.

Makes 6 waffles.